

MS Estela Icewine MOSCATEL

Tasting note

Light yellow with green tones. Typical aromas of the sweet and fresh Moscatel grape. Round, sweet (but not too sweet) and pleasant in the mouth with hints of honey. In the aftertaste a light citrus which creates a pleasant freshness.

Serving temperature

Recommended serving temperature between 6 - 8°C.

Gastronomy

This wine goes well as aperitif, with foie gras, pâté with cranberry, goat cheese with honey, various desserts and of course a cheese platter.

Vinification

Vineyards are situated at 850 meters altitude. The grapes are picked in November or December, often with frost, where the methodology of ice wine is used in the fermentation.

Surrounding area

The Denomination of Origin (D.O.) Castilla La Mancha, located in central Spain, is a vast Old World wine area with an exciting new story. A story of quality wines with unique characters. Winters are bitter cold and summers blazing hot, the sun shines 12-14 hours a day. Vines are more spaced than usual, to permit each plant its share of the small amount of water that falls. The challenging climate brings an important advantage, hardly any vineyard pests or diseases can survive, allowing grapes to grow ecologically and disease-free. Castilla La Mancha is the largest wine area of whole Europe (450.00ha)



Wine description

<i>Zone</i>	D.O. Castilla La Mancha
<i>Variety</i>	100% Moscatel
<i>Alcohol</i>	9%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	36 x 26 x 20 cm
<i>Weight</i>	12 kg
<i>Per pallet</i>	96 cases



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